DITKA'S

OAKBROOK TERRACE

STARTERS

OVEN FIRED BREAD
italian round, rosemary, kosher salt, olive oil, house marinated olives, whipped butter VG 8

WHIPPED BURRATA
honey balsamic blistered sweet pepper & tomato, onion garlic chili crunch, nut free pesto, grilled italian pane bread VG 17

STUFFED BANANA PEPPERS
italian sausage, pomodoro, provolone 17

RHODE ISLAND CALAMARI
crispy fried, tossed in garlic butter, sweet & hot peppers 18

JUMBO SHRIMP COCKTAIL
cocktail sauce, fresh horseradish GF 21

COACH'S POT ROAST NACHOS
cheddar-jack, pickled jalapeno, sour cream, tomato, scallion
SMALL 16 LARGE 20

SOUPS + SALADS

CHEF'S SOUP OF THE DAY
CUP 6 BOWL 9

BAKED FRENCH ONION
CUP 7 BOWL 12

TURKEY CHILI
sour cream, cheddar-jack
CUP 6 BOWL 9

CAESAR SALAD
romaine, parmigiano-reggiano, crouton, caesar dressing 11

A REALLY NICE HOUSE SALAD
mixed greens, tomato, red onion, cucumber, toasted pine nut, french feta, crouton, creamy herb vinaigrette VG 11

MIKE'S SALAD
candied pecan, mixed greens, crumbled goat cheese, diced apple, dried cranberry, balsamic vinaigrette GF VG 14

WEDGE SALAD
baby iceberg, blue cheese crumbles, bacon, red onion, tomato, cucumber, blue cheese dressing GF 14

ADD A PROTEIN TO ANY OF OUR SALADS

CHICKEN BREAST +7
BLACKENED SHRIMP +10
FAROE ISLAND SALMON +14
BLACKENED SEARED TUNA +14
4 OZ FILET +17

PASTA

OUR PASTA IS MADE FRESH IN HOUSE

VODKA RIGATONI
crispy prosciutto, chile flake, parmigiano-reggiano 17

CACIO E PEPE
spaghetti, crispy pancetta, cracked black pepper, pecorino, parmigiano-reggiano 17

CAVATELLI
tomato basil sauce, parmigiano-reggiano 17

BOLOGNESE TAGLIATELLE
italian sausage, angus beef, pancetta, parmigiano-reggiano 19

SEAFOOD LINGUINE
shrimp, lump crab, scallop, chile flake, fresh herbs, parmigiano-reggiano, choice of red or white 28

Food People Love

ENTREE SALADS + BOWLS

BUFFALO CHICKEN SALAD
crispy fried chicken tenders tossed in buffalo sauce, shredded romaine, cucumber, tomato, blue cheese crumbles, crispy onion strings, ranch dressing 19

SONOMA CHICKEN SALAD
grilled chicken breast, mixed greens, avocado, corn, almond, date, bacon, tomato, crouton, blue cheese crumbles, green goddess dressing 21

SEAFOOD COBB SALAD
gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, blue cheese crumbles, ranch dressing GF 24

HARVEST SALMON SALAD*
faroe island salmon, organic kale, romaine, butternut squash, cranberry quinoa, almond, apple, grape tomato, goat cheese, citrus vinaigrette 28

AHI TUNA POKE BOWL*
diced tuna, spicy soy, cilantro miso, carrot, avocado, cucumber, edamame, radish, sesame seed, brown rice 22

SANTA FE PROTEIN BOWL
brown rice, cheddar-jack, chipotle mayo, organic kale, avocado, lettuce, pico de gallo, corn & black bean salsa GF
BLACKENED CHICKEN 19 BLACKENED SHRIMP 24

BURGERS + SANDWICHES

SERVED WITH CHOICE OF FRENCH FRIES, HOUSE MADE CHIPS, COLESLAW OR MIXED GREENS

THE STEAKHOUSE BURGER*
steak sauce, cheddar, bacon, mayo, mushroom, onion, lettuce, tomato 19

THE FRIDGE BURGER*
cheddar, mustard, mayo, onion, pickle, lettuce, tomato 17

THE WAGYU BURGER*
tillamook white cheddar, shiitake, mayo, onion, arugula 23

FRENCH DIP
white american, caramelized onion, on the side: creamy horseradish sauce, au jus 22

CALIFORNIA CHICKEN WRAP
cheddar-jack, lettuce, tomato, bacon, avocado, chipotle mayo, whole wheat tortilla 17

NATURAL ROASTED TURKEY DIP
cranberry-pumpkin seed mayo, swiss, arugula, turkey gravy dipping jus 18

HOUSE SPECIALTIES

HUEVOS RANCHEROS*
eggs any style, ranchero sauce, tomatillo sauce, black beans, cheddar-jack, avocado, pico de gallo, sour cream 16

CHICKEN POT PIE
roasted chicken, carrot, mushroom, green pea, sherry cream sauce, flaky pie crust 23

CHICKEN PARMESAN
vodka sauce, mozzarella, parmigiano-reggiano, spaghetti, crispy prosciutto 19

CHICKEN PICCATA
lemon butter, caper, tomato, linguine, asparagus 18

BERKSHIRE PORK CHOP*
10 oz, apple chutney, cherry jus, whipped potatoes GF 28

FILET + CRAB CAKE*
4 oz filet, jumbo lump crab cake, green peppercorn sauce, whipped potatoes, asparagus 30

PETITE FILET*
6 oz, center cut, whipped potatoes, french green beans GF 40

FRESH FISH + SEAFOOD

PARMESAN CRUSTED COD
lemon butter, asparagus, brown rice 24

FRESH FISH TACOS
black beans, brown rice, pico de gallo, cabbage slaw, sour cream, chipotle sauce GF 18

MARYLAND STYLE CRAB CAKE
jumbo lump crab, brown rice, coleslaw, tartar sauce 32

FAROE ISLAND SALMON*
poblano chile salsa verde, orange & grapefruit, lemon butter, corn tamale cake GF 27

SESAME CRUSTED TUNA*
seared rare, bok choy, tri-colored carrot, shiitake, fresno chile, wasabi butter sauce 27

THERE IS A $5 SPLIT PLATE CHARGE
GLUTEN FRIENDLY = GF
VEGETARIAN = VG

FRIDAY, SATURDAY & SUNDAY FEATURE
SLOW ROASTED PRIME RIB
12 oz, burgundy mushrooms, horseradish cream, au jus 49
(DINNER ONLY // AVAILABILITY IS LIMITED)

*THE ILLINOIS DEPARTMENT OF HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD POSES A HEALTH RISK. THOROUGH COOKING OF SUCH FOODS REDUCES RISK OF ILLNESS

We add a 3% Restaurant Fee to all checks. This fee helps us offset increased operational costs. It can be removed upon request.

COCKTAILS

RASPBERRY SMASH MARTINI
new amsterdam raspberry vodka, chambord, cold-pressed lime, orange juice 15

SPICED PEAR 75
another hendrick's gin, st. george spiced pear, chandon brut sparkling, lemon swath 15

BLUEBERRY POBLANO MARGARITA
corazon blanco tequila, sharab blueberry poblano shrub, agave, cold-pressed lime, tajin rim 15

BLACKBERRY POM PALOMA
gran centenario reposado tequila, pomegranate liqueur, blackberry, squirt, tajin rim 15

The Espresso Martini

VANILLA VODKA
KAHLUA
FRESH ESPRESSO
15



OLD FASHIONED
maker's mark bourbon, aromatic & orange bitters, luxardo cherry, orange swath 15

CHERRY OLD FASHIONED
journeyman pit-spitter cherry whiskey, cherry-vanilla bitters, aromatic bitters 16

MIDWAY SOUR
bulleit bourbon, passionfruit, cold-pressed lemon & lime, malbec float, lemon swath 16

SPRITZ
chandon brut sparkling
CHOICE: APEROL • HUGO • LIMONCELLO 15

WINE

CHAMPAGNE + SPARKLING

	GL	BTL
MIONETTO PROSECCO italy (SPLIT)	12	48
CHANDON BRUT ROSE california (SPLIT)	16	
CHANDON BRUT california		65
LAURENT PERRIER "LA CUVEE" BRUT champagne, france	24	92
VEUVE CLIQUOT "YELLOW LABEL" BRUT champagne, france		135

OTHER WHITES + ROSE

CAPOSALDO MOSCATO lombardy, italy	12	48
BANFI "LE RIME" PINOT GRIGIO tuscany, italy	12	48
DR. LOOSEN "BLUE SLATE" RIESLING mosel, germany	12	48
BRASSFIELD "SERENITY" ROSE lake county, california	12	48

SAUVIGNON BLANC

THREADCOUNT BY QUILT california	12	48
DUCKHORN napa valley, california		60
CRAGGY RANGE "TE MUNA ROAD" marlborough, new zealand	16	64
J DE VILLEBOIS SANCERRE loire, france	20	80
CLOUDY BAY marlborough, new zealand		90

CHARDONNAY

HESS "SHIRTAIL RANCHES" monterey county, california	12	48
SONOMA CUTRER sonoma coast, california	15	60
FRANK FAMILY carneros, california	18	72
FROG'S LEAP "SHALE & STONE" napa valley, california		80
FAR NIENTE napa valley, california		125

PINOT NOIR

RAINSTORM willamette valley, oregon	13	52
BELLE GLOS "CLARK & TELEPHONE" santa maria valley & santa barbara county, california	17	68
GOLDENEYE BY DUCKHORN anderson valley, california	22	88
FLOWERS sonoma coast, california		98
ENROUTE BY FAR NIENTE russian river valley, california		120
BERGSTROM "CUMBERLAND RESERVE" willamette valley, oregon		120

OTHER REDS + RED BLENDS

	GL	BTL
BRASSFIELD "ERUPTION" MALBEC/SYRAH BLEND high valley, california	14	56
ADVICE FROM JOHN MERLOT BY ORIN SWIFT california	16	64
ANTINORI PEPPOLI CHIANTI CLASSICO tuscany, italy	16	64
SALDO ZINFANDEL BY PRISONER WINE CO california		65
RED SCHOONER MALBEC mendoza, argentina		70
THE PRISONER ZINFANDEL BLEND california	23	92
8 YEARS IN THE DESERT ZINFANDEL BLEND napa valley, california		110

CABERNET SAUVIGNON

GREENWING BY DUCKHORN columbia valley, washington	13	52
QUILT napa valley, california	16	64
ALEXANDER VALLEY VINEYARDS alexander valley, california		65
JUSTIN paso robles, california		70
BERINGER "KNIGHTS VALLEY" sonoma county, california		70
BLOODLINES BY ORIN SWIFT california	20	80
SINEGAL sonoma county, california		94
AUSTIN HOPE (LITER) paso robles, california	20	100
CAYMUS california	25	100
FAUST napa valley, california		116
HALL napa valley, california		116
POST & BEAM BY FAR NIENTE napa valley, california		118
DUCKHORN napa valley, california		130
JOSEPH PHELPS napa valley, california	34	136
BELLA UNION BY FAR NIENTE napa valley, california		140
JUSTIN "ISOSCELES" paso robles, california		140
STAG'S LEAP "ARTEMIS" napa valley, california		160
HESS "MT VEEDER" napa valley, california		183
SILVER OAK alexander valley, california		205
DARIOUSH napa valley, california		245

Sundays **ALL WINE BOTTLES HALF PRICE**

BEER

Draft

BLUE MOON • belgian-style wheat ale • golden, co • 7
MILLER LITE • american light lager • milwaukee, wi • 6
MODELO ESPECIAL • mexican lager • mexico • 7
NOON WHISTLE "GUMMYLICIOUS" • hazy ipa • naperville, il • 7
STELLA ARTOIS • belgian pilsner • belgium • 7
YUENGLING • american lager • pottsville, pa • 7

Bottles + Cans

AMSTEL LIGHT • light lager • netherlands • 7
COORS LIGHT • light lager • golden, co • 7
GUINNESS • irish stout • ireland • 8
HEINEKEN • pale euro lager • netherlands • 7
MILLER LITE • american light lager • milwaukee, wi • 6
PERONI • euro lager • italy • 7
SIERRA NEVADA • pale ale • chico, ca • 7
THREE FLOYDS "GUMBALLHEAD" • pale ale • munster, in • 7

NON ALCOHOLIC

Mocktails

NA SPICY MANGO MARGARITA
seedlip notes de agave, mango, jalapeno simple syrup, lime, tajin rim 14

NA SPRITZ
mionetto na prosecco **CHOICE: APERTIVO** OR **HUGO** 14

NA FRENCH 85
lyre's pink gin, sharab raspberry shrub, mionetto na prosecco 14

Na Beer

GO BREWING "SUNBEAM PILS" • pilsner • naperville, il • 7
GO BREWING "SUNSHINE STATE" • tropical ipa • naperville, il • 7
HEINEKEN "0.0" • pale euro lager • netherlands • 7

Na Wine

MIONETTO NA PROSECCO
italy (SPLIT) 12

Refreshers

FLAVORED LEMONADE *OR* **ICED TEA** 5 • **Q MIXERS GINGER BEER** 5
SMERALDINA STILL *OR* **SPARKLING WATER** 4.50